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UNITED STATES DEPARTMENT OF AGRICULTURE

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HOUSEKEEPERS' CHAT RELEASE: Friday, October 2, 1931

NOT FOR PUBLICATION

Subject: "What Green Tomatoes Are Good For." Approved by the Bureau of Home Economics, U.S.D.A.

Bulletins available: "Aunt Sammy's Radio Recipes Revised," "Canning Fruits and Vegetables At Home," "Window Curtaining," and Mimeographed Circular on Green Tomatoes.

"Will you tell me please," writes a young housewife, "what green tomatoes are good for? We have an abundant supply of green tomatoes this fall. I just hate to see them go to waste."

Well, so do I. So do the people in the Bureau of Home Economics. Furthermore, they plan to help you do something about it. They have been gathering up recipes for using green tomatoes. There are plenty of them. For instance, fried green tomatoes. Now isn't that an idea? I think I'd better include that in our regular Friday menu. Done! We shall have a menu which includes fried green tomatoes.

That's not, of course, the only way to use green tomatoes. You can pickle them, you can bake them in pies, you can make them into mince meat, with apples and raisins and currants, and lots of spices. All these recipes and more too are included in the special mimeographed circular just issued by the Bureau of Home Economics and containing green tomato recipes exclusively.

The tomato has an interesting history--it used to be grown in England for ornament and curiosity only. Prior to 1835, less than a hundred years ago, tomatoes were considered poisonous by most American people. Elizabeth Clark, who was born in Trenton, New Jersey, in 1833, was caught eating tomatoes, when she was a child, and was promptly rushed to the doctor. Her parents thought she had been poisoned, and would probably die.

But this is not a history lesson. If you are ready to write, I'll broadcast our menu. Besides the fried green tomatoes, it features another very seasonable dish--scalloped oysters. This is the second "R" month, and the Chincoteagues, and the Blue Points--or the Biloxi--or the Coos Bay -- it all depends on where you live -- brands of what my newspaper friends call the succulent bivalve, are to be had anywhere in the United States, thanks

to modern methods of refrigeration.

Uncle Ebenezer claims that scalloped oysters are a boon to the race that fully repay all the misgivings of the first man who mustered up the courage actually to eat an oyster.

Now here is the menu. Eight items: Tomato cocktail or hot tomato bouillon; Scalloped oysters; Potatoes on half shell; Fried green tomatoes; Celery; Olives; Jellied fruit; and Peanut cookies.

Now we had better repeat that for the members of our radio circle who don't write so well because they have cut their thumbs paring peaches (REPEAT).

Now that recipe for scalloped oysters is on page 34 of the new green radio cookbook. But it's short and just for fear some of you don't have the radio cookbook, I'll read it to you. Here goes:

1 1/2 quarts oysters	Salt
3 cups dry bread crumbs	Pepper, and
1/4 cup melted butter	Milk.

Six ingredients for scalloped oysters. I'll repeat them (REPEAT):

Drain the oysters from their liquor and pick out any pieces of shell. Mix the crumbs and melted fat, spread a thin layer of the crumbs in the bottom of a greased baking dish, cover with oysters, season with salt and pepper, add another layer of crumbs, and continue until all the oysters are used. Pour on the oyster liquor and, if needed, milk to moisten thoroughly, cover the top with the remaining crumbs, bake in a moderate oven (350 degrees F.) for 25 to 30 minutes, and serve from the dish. Scalloped oysters are particularly good cooked in ramekins or large scallop shells.

The recipe for fried tomatoes, you'll find on page 62 of the radio cookbook. And the recipe for baked potatoes on the half shell is on page 66 of the radio cookbook.

Now back to our usual job of answering your questions. I have one here on canning corn. It's a bit late for this question, but a few of you may have some ears of sweet corn ready for canning. I wish that all of you were supplied with copies of the canning bulletin. It would simplify your fall canning problems. Scientifically worked out directions for processing practically every fruit or vegetable canned by the American housewife are given in this bulletin.

For instance, if you want to know how to can corn, turn to page 20, and there it is. I'll read you the directions, for canning corn. (READ SLOWLY).

The garden varieties of corn are the best for canning. They should be gathered about 17 to 25 days after silking, the exact time depending upon variety and season. Shuck, silk, and clean carefully. Cut from the cob without precooking. Add half as much boiling water as corn by weight, heat to boiling, add 1 teaspoon of salt and 2 teaspoons of sugar to each quart,

and fill boiling hot into containers. Process immediately at 15 pounds pressure, or 250 degrees F., quart glass jars for 80 minutes, [illegible], pint glass jars for 75 minutes, and No. 2 tin cans for 70 minutes. Corn should not be canned in No. 3 tin cans, because of the difficulty of heat penetration.

Another question: "Can you please tell me how to prevent jelly or jam from oozing out over the top of the paraffin? And how to keep the paraffin from becoming leaky and loose?"

Answer: When jelly or jam oozes out over the top of the paraffin, this is usually a sign that the glass is not well sealed. There are several ways to prevent this. First of all, pour the jelly into the glasses carefully, so as not to get drops of it on the edge of the glass. Then let the jelly or jam stand until it is thoroughly set, and the surface has dried well, before covering with the melted paraffin. If necessary, cover the glasses with cheesecloth, and let them stand in the sun for a day or two. After the hot paraffin is poured on the jelly, rotate the glass, so that the paraffin runs up to the rim, and forms a high ridge. As a final precaution, cover the jelly glasses with tight-fitting metal tops, and store in a cool, dry place.

I thought that was the last question, but I see here's another. Somebody wants to know whether there is any information in the Bureau of Home Economics, on how to furnish rooms. Yes, in the curtain bulletin.

I read something the other day, about the use of color in rooms. Making each room fit harmoniously into the completed picture cannot be done without an effective blending of color, according to a home management specialist.

She advises us to avoid sharp contrasts, due to conspicuous differences in color, pattern, or both. This is true not only for walls and woodwork, but also for window hangings. Of course this does not mean that the same wall paper must be used throughout the entire house. It does mean, however, that unless the hall, for example, is very large, the same color should be selected. If the hall is small, and poorly lighted, a plain or a very small-patterend paper is desirable. A cream color, or a very light buff or sand color, makes a satisfactory background for the walls.

Monday: "Wash Day in the Modern Manner."